WORLD YACHT EVENTS

Brunch Menu

Charter Information - Sample Menu - Cruising Brunch

Aboard our spectacular yacht on New York Harbor

CHARTER INFORMATION

Your Morning Aboard

Type of event: Cruising Brunch - proposed cruise schedule (flexible). Boarding begins with sparkling water and champagne; our staff greets every guest with a warm welcome.

11:30 am	Boarding guests; brunch bar opens, display platters served
12:00 pm	Set sail around New York Harbor
12:30 pm	Welcome toast and speech
12:45 pm	Open brunch service
2:15 pm	Statue of Liberty
2:30 pm	Dessert and coffee & tea
3:00 pm	Return to dock
3:30 pm	Disembark complete

COCKTAIL RECEPTION - INCLUDED

Custom cocktail reception. Displayed upon boarding for cocktail hour - Mediterranean assortment:

- Tahini hummus with toasted pita
- Stuffed grape leaves
- Sliced beefsteak tomatoes with feta, olive oil and oregano
- Turkish olive medley with tzatziki dip
- Bruschetta with toasted Turkish pita
- Eggplant vegetable ragout with toasted Turkish pita
- Tuscan grilled vegetables, fire-roasted peppers and mushrooms with herb-infused olive oil
- Turkish-style tabbouleh on toasted pita
- Seasonal assortment of berries with artisan cheeses and crostini breads

PASSED HORS D'OEUVRES - ADDS $15 PER PERSON

Six passed butler-style selections on decorated trays.

- Goat cheese with bella mushrooms
- Breaded butterfly shrimp
  - *With cocktail sauce*
- Marinated chicken kabob
  - *With orange ginger sesame*
- Sweet pepper picante
  - *Stuffed with fresh mozzarella and champagne mango*
- Grilled chicken sliders
  - *With fresh mozzarella, plum tomato and basil*
- Roasted tomato and fresh mozzarella tart
  - *With basil and balsamic glaze*
- Basil-crusted chicken satay
  - *With honey balsamic reduction*

Chicken, pork, shrimp or vegetable shumai
With soy ginger reduction
Maryland lump crab cakes
With roasted tomato chile
Mediterranean pizza triangles
With feta, black olive and herb-infused olive oil vinaigrette
Potato pancakes
With apple sauce
Vegetable spring roll
With ginger soy sauce
Beef franks rolled in puff pastry
With mustard
Spanakopita
Spinach and feta stuffed in light filo dough
Tropical chicken and pineapple
On Hawaiian sugarcane skewers
Grilled chicken spring rolls
With lemon rosemary aioli
Sautéed wild mushrooms
On polenta coins
Figs and Roquefort cheese
On crostini
Poached Fuji apple, brie and pistachio tart
Lamb chop medallions *
With mint and garlic oil
Sesame tuna skewers *
With soy ginger glaze

ELABORATE PRESENTATION

Endive and radicchio salad
With roasted pears, pistachios, tear-drop tomatoes and pomegranate port vinaigrette

DISPLAY ON BOARDING

Bakery assortment
Fresh breads, muffins, brunch sweets, bagels and croissants with gourmet cream cheese, assorted spreads and jams
Coffee, tea and juice bar
Smoked salmon platter
With shaved Bermuda onion and capers

BUFFET PRESENTATION - BREAKFAST ITEMS

Fluffy scrambled eggs
French toast
Served with hot butter and gourmet syrups
Grilled hickory-smoked bacon and breakfast sausages
Cheese blintzes with assorted fresh berries
Ranch-style Idaho potatoes

LUNCH ITEMS

Pecan-crusted Atlantic salmon

With roasted red pepper coulis

Chicken provençal

With plum tomato, garlic and white wine

Pasta with fresh tomato and basil sauce (V)

DESSERT - SELECT 3

Served with fresh brewed coffee, decaf and a fine assortment of teas

Tropical fresh fruit display

Tiramisu with Kahlua, mascarpone and shaved chocolate

NY style cheesecake with assorted fresh berries

Assorted mini pastries and fruit tarts

Assorted gourmet cookies and fudge brownies

BRUNCH COCKTAIL BAR - UNLIMITED

Champagne, wine, beer, mimosas and Bloody Marys

Minimum food and beverage fees may apply.

Steven Tanzman - World Yacht Events - worldyachtevents.com